

Oysters, Stewed or Pickled—For Salads and Sandwiches

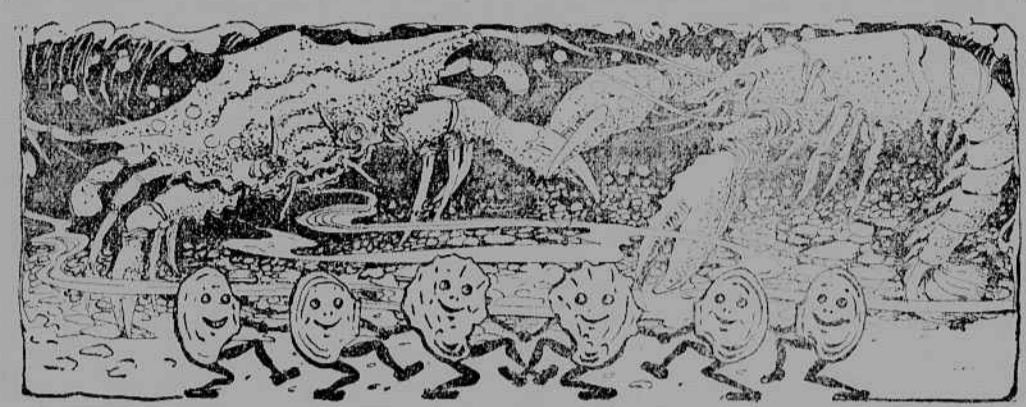
By VIRGINIA CARTER LEE

ALMOST every one likes oysters, and although they cannot be classed among the less expensive foods, they lend themselves so admirably to a number of made dishes that in the hands of a clever housekeeper they are really an economical purchase. In shopping for oysters one will find that not only is there a wide difference in price but also in the manner in which they are sold. A few years ago they were sold only in two ways—namely, by the quart or so much a dozen "on the half shell." Now, however, in many fish shops they are sold unopened or opened at so much a dozen instead of by measure, the price depending on size and the cost of the labor in opening. A quart of oysters contains from thirty-six to forty, according to size. The price of the opened shellfish runs from 2 to 2½ cents each. Unopened oysters may be had for 1½ cents each. If opened at home every drop of the oyster liquor should be saved, and in preparing the pickled oysters (for Thursday's dinner) scald the liquor, set in a cold place and use the following day as an addition in making the bisque of oysters. Also save a few oysters from the bisque and use in connection with the leftover mackerel for the foundation of the browned hash served for Saturday's breakfast. In buying oysters it is always best to see them freshly opened, for unscrupulous dealers have been known to soak oysters in fresh water, thus giving them a plump appearance, and to add a certain proportion of this same water to the oyster liquor, thus adding materially to their profits. Oysters contain an albuminous substance, which increases in hardness with an increase in temperature, just as the

albumen of an egg does; so they should not be cooked for a long period or exposed to excessive heat. Merely scald until the edges curl. Frying oysters is an exception to this rule, but they are so coated with the cornmeal or cracker crumbs that they are protected in some measure from the deep hot fat. Chicken or bacon fat is excellent for frying oysters. When serving oysters on the half shell the following cocktail sauce may be served: Allow five small oysters for each portion and have them chilled. Place in cocktail glasses and pour over each a dressing made from three-quarters of a tablespoonful of lemon juice, half a tablespoonful of tomato catsup, half a teaspoonful of finely chopped shallot, three drops of tabasco sauce and salt to taste. Sprinkle lightly with minced celery and shredded green pepper. Supplies for the week will include at the butcher's one pound of chopped beef at 48 cents, two ounces of dried beef at 4 cents an ounce, half a pound of salt pork at 44 cents a pound, one pound of stewing mutton at 32 cents, half a pound of bacon at 50 cents a pound and one pound of chopped veal at 40 cents a pound. At the fish market, fourteen dozen oysters at 2 cents each (this item may be reduced if they are opened at home) and a two-pound fresh mackerel at 32 cents a pound. For the dairy supplies allow \$1.24 for milk and cream, \$1.25 for butter and oleo and \$1.44 for two dozen eggs. Marketing prices should run at about the following figures for four people: Butcher's bill \$1.75 Fish bill 4.00 Dairy products 3.93 Fruits 2.20 Vegetables 2.32 Groceries 3.80 \$18.90



ROBINSON CRUSOE almost starved to death before he dared to eat an oyster. Now they rank high with both invalid and gourmand, those who eat to live and those who live to eat. They are easily digested if not overcooked, and combined with milk or cream in a stew, or scalloped with butter and bread crumbs, give a well balanced dish that is both tempting and nutritious. For the succulent bivalve is 87 per cent water, but carries 6 per cent of body building protein, about 1 per cent of fat, 3.7 per cent of carbohydrates and 2 per cent of minerals, and furnishes you with 235 heat units for every pound or pint eaten, roughly speaking. Eat them now. A. L. P.



TESTED RECIPES

Green Peppers Stuffed With Oysters

Select four green peppers, similar in size and shape. Cut out a round piece from the stem of each and remove the seeds and veins. Simmer for five minutes, then drain and dry. Chop finely a small slice of onion and a quarter of a green pepper and cook in a tablespoonful of hot bacon fat until slightly colored. Scald a pint of oysters in their own liquor, and when the edges curl, drain and cut each in three or four pieces. Cook a quarter of a cupful of blanched rice in the oyster broth, adding a little milk if necessary, and when the rice is tender and the liquid almost absorbed, add salt and paprika to taste, the onion and pepper, the oysters, two tablespoonfuls of tomato catsup and one tablespoonful of butter. Fill into the peppers, cover the tops with buttered crumbs and set in a hot oven for ten minutes.

Poached Oysters in Scallop Shells

Butter as many scallop shells as there are persons to be served. Put into each shell five oysters and sprinkle with salt, paprika, tomato catsup, a few drops of lemon juice, a drop of tabasco sauce and a few bits of butter. Place the shells on a baking sheet, pour over just enough of the oyster liquor to almost cover the oysters and cook until plump and the edges curl. Put two toast points in each shell and serve very hot.

Pickled Oyster Salad

Drain the liquor from eighteen oysters and pour over sufficient spiced vinegar (vinegar, a bay leaf, a broken stick of cinnamon, a tablespoonful of whole cloves, three blades of mace and six peppercorns) to cover. Set where the vinegar will keep very hot, but not boil, until the oysters are plump and let cool

in the vinegar. When ready to make the salad, chill the drained oysters and arrange in individual portions on beds of shredded crisp lettuce. Garnish with a spoonful of mayonnaise dressing, bits of shredded pimientos and capers.

Oyster Club Sandwiches

For each sandwich use four broiled oysters, two slices of broiled bacon, two crisp white lettuce leaves and a generous tablespoonful of tartare sauce. Arrange as a filling between hot buttered toast slices and serve immediately. If the oysters are large, four will be sufficient, but if small, use five.

Browned Fish and Oyster Hash

This combination is particularly good, a few oysters giving a delicious flavor. Flake any leftover mackerel and to a cupful of the fish add three scalded oysters finely chopped, half a cupful of minced cooked potatoes, a teaspoonful of chopped onion and a chopped cooked beet. Season to taste with salt and paprika, moisten with a little of the oyster liquor mixed with a tablespoonful of rich milk and turn into a frying pan with two tablespoonfuls of hot bacon dripping. Turn the mixture quickly until heated through, then put into an oval and brown on the under side. Serve inverted on a hot platter.

Fricassee of Oysters

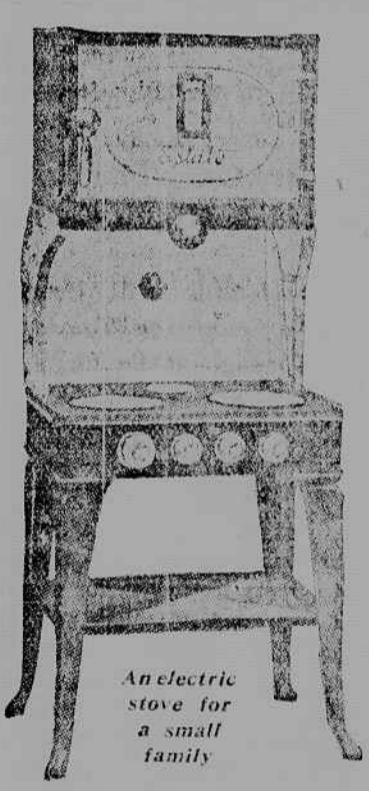
Heat two dozen oysters in their own liquor until the edges curl. Take out the oysters and add enough rich milk to the liquor to make a large cupful. Melt one tablespoonful and a half of butter, blend in the same quantity of flour and gradually pour on the hot liquid. Cook stirring constantly, until it boils and the oysters, celery salt, and salt to taste, half a cupful of grated cheese and a tablespoonful of minced chives. Stir until the cheese is melted, add a beaten egg, cook for a moment longer and serve on hot toast slices.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST Cooked Cereal With Figs Broiled Bacon Toast Coffee	BREAKFAST Tokay Grapes Creamed Chipped Beef Hominy Gems Coffee	BREAKFAST Spiced Apples Dry Cereal Waffles Maple Syrup Coffee	BREAKFAST Bartlett Pears Scrambled Eggs With Parsley Fried Hominy Coffee	BREAKFAST Baked Apples Salt Pork in Cream Gravy Corn Bread Coffee	BREAKFAST Seckel Pears Browned Fish and Oyster Hash Buttered Toast Coffee	BREAKFAST Oranges Steamed Cereal Mushroom and Bacon Toast Coffee
LUNCHEON Shirred Eggs With Cheese Rye Bread Fruit Salad	LUNCHEON Potato and Pimiento Salad Rolls Cocoas Baked Apples Nut Cookies	LUNCHEON Oyster Club Sandwiches Cold Slaw Fruit Jelly	LUNCHEON Cheese Soufflé Celery Rye Bread Stewed Fruit	LUNCHEON Bisque of Oyster Soup Crackers Sliced Oranges and Bananas Gingerbread	LUNCHEON Baked Beans Brown Bread Sweet Pickle Canned Peach Foam	LUNCHEON OR SUPPER Fricassee of Oysters Thin Bread and Butter Celery
DINNER Tomato Bouillon Green Peppers Stuffed With Oysters Fried Potatoes Vegetable Salad Peach Tart	DINNER Poached Oysters in Scallop Shells Spanish Omelet Spinach Candies Sweet Potatoes Maple Ice Cream	DINNER Vegetable Soup Panned Hamburg Steak With Onions Baked Potatoes Prune Whip	DINNER Mutton Croquettes Riced Potatoes Brussels Sprouts Pickled Oyster Salad Cheese Straws	DINNER Cheese Canapés Broiled Mackerel Escalloped Tomatoes Potato Puff Apple Pie	DINNER Bouillon in Cups Escalloped Oysters Finger Rolls Cabbage Salad Frozen Custard Hermits	DINNER Oysters on the Half Shell Veal Loaf Baked Sweet Potatoes Cauliflower Ice Cream with Cherry Sauce

Tested and Endorsed in The Tribune Institute

Estate Electric Range No. 82

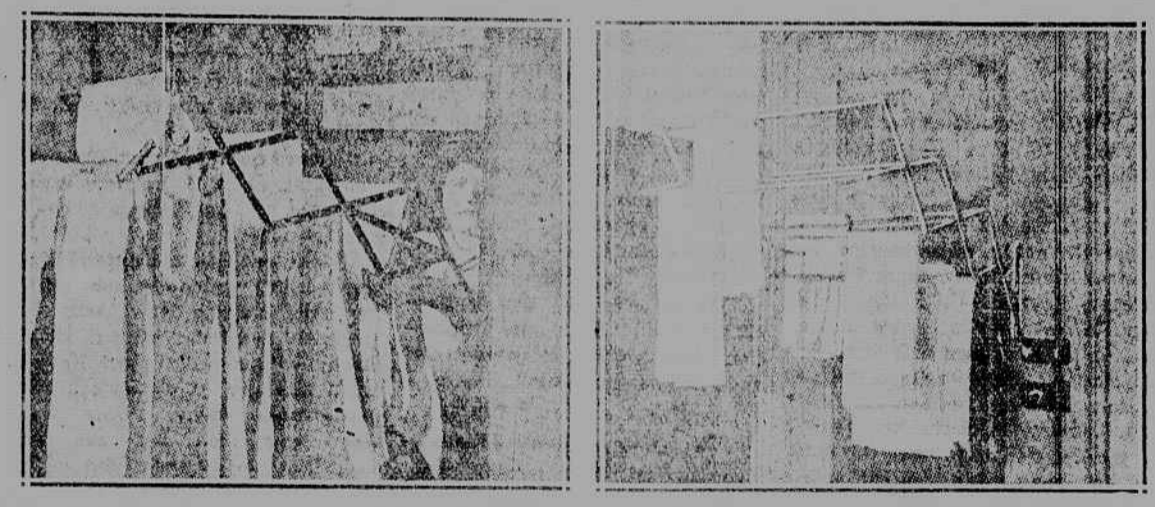
MOST electric ranges are rather impressive, massive affairs calculated to overwhelm the owner of a small kitchen and a small family. The Estate Electric Range No. 82 is a cosey, homelike affair. It takes up only 1½ by 21-6 feet of floor space and stands 5 feet high. The oven is at the top, the knob of the door being 4 feet and 4 inches high, a very convenient "reach" for the average woman. The cast-iron cooking top of the stove is 29 inches from the floor and carries three plates, two of them 8 inches in diameter and one of them 4.5 inches. The oven is 18 inches wide, 12 inches deep and 10 inches high, with a broiler in the top equipped with a screen to protect the unit from being splattered. The oven has a white enamel door fitted with a mercury thermometer, to be used in connection with the charts furnished to gauge the time of pre-heating the oven, when the heat may be turned off and the cooking completed on retained heat. The trimmings are nickel-plated. Only the backs and knees of those who have bent before the old-fashioned low ovens can appreciate the advantages of an oven and broiler set in this way and a stove raised far enough from the floor to make it possible to conduct all operations at a convenient height. The snap buttons controlling the



An electric stove for a small family

8-inch plates and the oven give three heats each—high, medium and low. The high oven heat turns on both broiler and the bottom oven units. The medium heat turns on the broiler only, but at high heat, and the "low" heats the bottom units only at low heat largely for maintaining an oven temperature already obtained. The 4½-inch plate has only one heat and is really used for a simmerer. The main switch, which controls the current of the whole range, also lights a "tell-tale" lamp on the splashers at the back of the stove under the oven. This lamp burns as long as the main switch is open and prevents much waste, as the electricity is too often left on unnecessarily because of the fact that the concealed elements show no color of flame, and so turning off the current may be overlooked. A quart of water, in a covered aluminum kettle with a broad base, boiled on the 8-inch plate in 17 minutes; it continued boiling with the switch turned down to medium for 30 minutes and apparently would boil indefinitely. For five minutes the water continued to boil with the heat turned off entirely, which demonstrates the way in which the units store up heat. This fact must be used to get economic results and compensate for the comparatively slow heating up of the stove. Obviously such a stove is more economic for long-time cooking than for short operations. The desirability of making an in-

teligent use of the three heats and of turning off the heat at the proper time is shown by the operating costs estimated on the average basis of a charge for electricity of 10 cents a kilowatt hour. (Remember that the New York charge is but 7 cents.) At high heat the 8-inch burners use nearly 10 cents' worth of electricity an hour, and the oven with broiler on 21 3-5 cents' worth. The broiler alone consumes 11 2-5 cents' worth.



A clothes dryer for door or window, for fair or stormy weather

were deliciously juicy when broiled by quick searing, at first close to the unit and then moved down to complete cooking. Estate Electric Range No. 82. Price, \$120. Made by the Estate Stove Company, Hamilton, Ohio.

up and down stairs are obviated. When not in action the dryer becomes a compact package, 20 5/8 x 12 5/8 inches, and can be laid away in a drawer. Or it can be hung on the door and used for airing clothes while ironing, or as a towel rack. Two sets of sockets are provided, so that either door or window may be ready without any delay to receive the dryer. It may be hung in any window from 20 inches to 36 inches wide, which covers all usual conditions. The dryer is made entirely of metal, the nine 36-inch rods on which the clothes are hung being of electro-galvanized steel, so that there is no danger of rusting and marking the clothes. These rods are attached to two black enameled extension arms, which hold them in a horizontal position, and permit the extension of the rods 18 inches from the support. This insures proper space between the rods when loaded to afford a uniform drying current, as proved by the fact that the clothes in the centre dried as quickly as those at the front. The angle irons at either end of the closed dryer are inserted first at the right, and then by extending the rods slipped into the left hand socket. An added safety guard in case of high winds or overloading are the two chain pins which are inserted in a small hole in the socket. To load, extend dryer slightly and fill the front rod first, gradually extending until the dryer is full. It will carry a goodly lot, the equivalent of eight sheets, which had been used in a washing machine, using comfortably and thoroughly dried at one time. When fully extended the arms are automatically locked into place by a side slot clamping device. Small handles on either side are used to extend or draw in the dryer, which automatically collapses, like an accordion, giving the handles a jerk to release the clamp. The dryer weighs only 8½ pounds and is easily transferred from door to window, so that it can be used for regulation work on Monday out-of-doors, on Tuesday for receiving the ironing, and all through the week for special small "washings" so apt to be needed when there are small children in the family. This dryer is a friend in fair or cloudy weather and a special boon to the apartment dwelling woman who has no open air space for drying clothes. Even a window on a shaft would make the sanitary drying of clothes, or the airing of bedding and clothes from unventilated closets or the moth chest, possible. Modern living conditions have made some of the simplest sanitary necessities of everyday life difficult for the housekeeper to obtain, and it is by such ingenious devices as this that these problems are satisfactorily solved. Portable Window Clothes Dryer. Price, \$6, postpaid. Made by J. K. McAfee, 189 Rogers Avenue, Brooklyn, N. Y.

The Famous Cakes of France Original Recipes—From Our Readers

By JANE GATES

WHEN the boys were in France they were always writing back home of how they were missing mother's apple pie, American oysters on the half shell, porthouse steak, buckwheat cakes, green corn, etc. But now they are back with us they have already begun to "reminisce" about those delicious little pastries they learned to like in Paris. The Frenchman probably missed the "brioche" most of all the pastries. This is the delicious bread, almost cake, that Marie Antoinette referred to when, told that her people were without bread she replied "Give them cake."

To make brioche dissolve one yeast cake and one tablespoonful of sugar in a half cup of milk that has been scalded and cooled until lukewarm. Then add a cup of flour and set aside in a warm place for about an hour to rise. To three cups of flour in a bowl add another tablespoonful of sugar, a cup of soft butter, four eggs and a teaspoonful of salt. Beat it well, then add the sponge. When that is well stirred in add four more eggs, one at a time, beating thoroughly after each addition. Cover, let raise again until light (this will take about four hours), beat again and then put it away in the refrigerator until the next morning. Then cut off small pieces, make into strips, put the two ends together and twist into a rope. Form into rings, put on buttered pans and let them raise until they are twice their original size. Bake fifteen minutes and frost with confectioners' sugar moistened with hot water, and sprinkle with a few chopped almonds. (This can be made with fewer eggs.) The sweet cannelons that are peddled on trays through the streets of Marseilles are somewhat like our "ladylocks." They are made by wrapping strips of puff paste around smooth sticks, dusting with sugar and baking a rich golden brown. When they are cold the sticks are slipped out and they are filled with whipped cream. The French pastry cooks make their napoleons by mixing six ounces of butter, two of sugar, two of chopped almonds and eight of

flour, together with the yolk of one egg. They roll this thin, cut in strips, bake and put two strips together with jam or whipped cream. Madeleines are little cakes with a big reputation in France. They are simply a light cake batter made with several eggs, baked in tall tins, much like our timbale moulds, iced with soft fondant and topped with a cherry. Another cake that is sold on the streets of France every holiday is the gaufre. To make them mix a pound of flour, six eggs, a pound of soft, fresh butter, a spoonful of yeast and a pint of rich milk together and set away in a cool place for two hours. Then cook in the gaufre irons and serve piping hot. These little irons can be bought in any French hardware store. EDITOR'S NOTE: These contributed recipes have all been tested and endorsed by our Domestic Science Expert. We pay \$1.00 for each recipe that is printed. If contributors wish to have rejected recipes returned, stamps must be enclosed.)

Tomato and Peach Jam
Peel and remove seeds from twenty-four red tomatoes. Cook one hour with one pound less of sugar than tomato. Add twelve chopped ripe peaches. Cook another hour. Put in pint jars, and when cool seal with paraffin.—Miss R. V. Oshkosh, Wis.

This is a very unusual jam and makes a good sandwich filling either for afternoon tea or for the school lunch box. This kind of a sweet sandwich will replace cake and may be made in an emergency.

Allegretti Apples
4 red apples 1 teaspoonful
½ cupful water vanilla
2 whites of egg 1 square choco-
1 cupful sugar late
Wash and core apples. Put in glass baking dish with cold water. Bake slowly. When cold cover with the following frosting: eggs, sugar and vanilla. Beat whites very stiff; add sugar and beat until smooth. Add flavoring and pour over apples. Melt bitter chocolate, and when entirely smooth, make a coating

over frosting.—R. V., Oshkosh, Wis. This makes a very delicious after-dinner surprise for the children, and is especially attractive if the apples are baked and served in individual dishes. It is a desirable dessert for the dinner at night, as it can be prepared in the morning. This recipe makes an ample serving for four persons at a cost of about thirty cents.

Stuffed Eggplant
1 eggplant 1 cupful bread-
¼ pound ham crumbs
½ onion 1 tablespoonful
1 tablespoonful chopped celery
butter
Pepper and salt.
Cut a medium-sized eggplant in half, lengthwise, and parboil. Scoop out the pulp to within half an inch of the skin. Chop the pulp

fine, add half its bulk of chopped ham and the same quantity of bread crumbs with chopped onion, butter, chopped celery and salt and pepper to taste. Fill the shell with the mixture and sprinkle the top thickly with bread crumbs, lightly with salt and pepper and dots of butter. Bake fifteen minutes in a hot oven.—R. V., Oshkosh, Wis. This is a very attractive, inexpensive dish and appetizing as well as satisfying. It may be varied in several ways. Combine grated cheese with bread crumbs before spreading over the top, or as a vegetarian dish add chopped nuts and combine with the mixture instead of ham. One half an eggplant is sufficient for four persons and costs, stuffed, about twenty cents.